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(71) Applicant (for all designated States except US):  
FONTERRA CO-OPERATIVE GROUP LIMITED  
[NZ/NZ]; The Fonterra Centre, 9 Princes Street, Auckland  
(NZ).

(72) Inventors; and

(75) Inventors/Applicants (for US only): LEE, Siew, Kim,  
[SG/NZ]; Fonterra Research Centre, Dairy Farm Road,

Palmerston North (NZ). ANEMA, Skelte, Gerald,  
[NZ/NZ]; Fonterra Research Centre, Dairy Farm Road,  
Palmerston North (NZ).

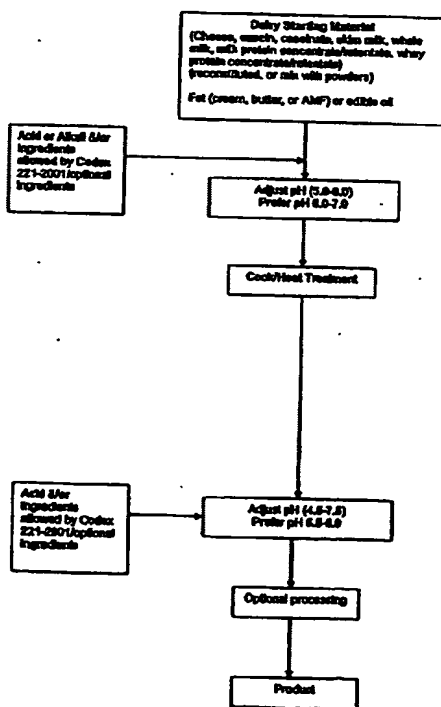
(74) Agents: GRIFFITHS, Teresa, V et al.; A J Park, 6th Floor  
Huddart Parker Building, Post Office Square, P O Box 949,  
Wellington, 6015 (NZ).

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(54) Title: A METHOD FOR MODIFYING THE TEXTURE OF A DAIRY PRODUCT



(57) Abstract: The invention provides a process for preparing cheese,  
a cheese-like product, a yoghurt or a dairy dessert without removing  
whey. It comprises providing a dairy starting material comprising casein  
and a quantity of undenatured (native) whey protein; adjusting the  
pH, if required, to a preselected point in the range 5.0-8.0; subjecting  
the material with the desired pH to a heating step; adjusting the pH of  
the heated intermediate product to 4.5-7.5 and processing and/or pack-  
aging the pH 4.5-7.5 product to form the final product. The process  
involves the manipulation of the texture of a dairy gel.

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